



## PRIVATE DINING DINNER

### TO START

*spiced parsnip and ham soup, masala spice, double cream*

*celeriac and hazelnut soup, truffle oil*

*confit duck leg, savoy cabbage and potato pancake, damson plum sauce*

*twice baked goats' cheese soufflé, apple and walnut salad, red wine vinegar*

*baily and kish Irish smoked salmon, horseradish crème fresh, pickled radish and cucumber, sakura cress*

*ham hock terrine, homemade piccalilli, sourdough crisp*

### MAINS

*pan seared halibut, braised red cabbage, spinach arancini, rhubarb beurre Blanc*

*chicken supreme, leek gratin, smoked bacon and petit pois fricassee, chicken jus*

*beef fillet, garryhinch wild mushroom, confit potato, cep puree, veal jus - pan fried cod, pancetta, roast potato, samphire, lemon*

*pork belly, ginger sweet potato puree, tender stem broccoli, roast shallot, apple sage jus*

*butternut squash wellington, wild mushroom, roasted chestnut, grilled asparagus, whole grain mustard cream*



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### TO FINISH

*chocolate espresso martini, coffee cream*

*lemon and raspberry panna cotta, pistachio ginger shortbread*

*chocolate orange tart, clementine compote, orange cream*

*christmas pudding, brandy cream crème anglaise*

*irish cheese board, cheese biscuits, ballymaloe jalapeño relish*

*served with a selection of tea or coffee and mini mince pies*

**choose 2 starters, 2 main courses & 2 dessert options for menu on the day  
served in a private dining room  
€99.00 per person**

**choose 3 starters, 3 main courses & 3 dessert options menu on the day  
served in a private dining room  
€119.00 per person**

**starter & main / main & dessert  
€89.00 per person**

At The Fitzwilliam Hotel, we welcome guests with special dietary needs.  
Please alert a member of our staff if you have any allergies or intolerances & we  
will try to accommodate your needs.

We consciously purchase from sustainable sources.  
We support local growers and producers where possible.

The best quality meat and fish is hand-selected by our team of chefs from Irish farms and harbour's.